

DESPATCH

ELECTRIC OVENS



*Heating, Baking and
Testing Electrically*

MANUFACTURED BY
Despatch Manufacturing Company
Minneapolis, Minnesota, U. S. A.



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Despatch Electric Ovens

FOR ALL PURPOSES



CATALOGUE III

DESIGNED AND MANUFACTURED BY

Despatch Manufacturing Company

MINNEAPOLIS, MINNESOTA, U. S. A.

FOREWORD

The particular business of the DESPATCH MANUFACTURING COMPANY is the designing and manufacturing of ELECTRIC OVENS of which we are the originators and a leader. We make them any size, shape and style and for every purpose for which an OVEN may be used.

The important position now occupied by ELECTRIC HEAT in all consideration and in many industries has produced a constantly increasing demand for high grade ELECTRIC OVENS.

DESPATCH ELECTRIC OVENS are the most efficient, practical and scientifically made, and are so constructed to insure long service. DESPATCH OPEN WIRE ELECTRIC HEATING UNITS are used in all of our OVENS. The wire used in these units is made up according to our own formulae and especially adapted for OVEN requirements.

In the construction of DESPATCH ELECTRIC OVENS the utmost care is taken to select the best of material and we employ only highly skilled workmen in every department, therefore we have no hesitancy in guaranteeing DESPATCH ELECTRIC OVENS in every detail.

The OVENS listed and shown in this catalog only partially represent our line. If you want an OVEN for any particular purpose, we can supply you.

The task of developing DESPATCH ELECTRIC OVENS has been over a period of twenty years. In the course of our experience along this line we feel that we have advanced in the manufacturing of ELECTRIC OVENS. This experience, we believe, renders us competent to work out almost any problem involving ELECTRIC OVENS.

Aside from the thorough knowledge of methods, our experience enabled us to build up and maintain a high standard of quality and service, and share with our customers the advantages of economical shop practice in the manufacturing of quality ELECTRIC OVENS.

We solicit your orders, assuring you of our co-operation.

DESPATCH MANUFACTURING COMPANY
Minneapolis, Minn.
U. S. A.

GENERAL INFORMATION

Delays and misunderstandings will be avoided if customers will note carefully the following:

To facilitate ordering, each style and size of standard ovens built by this Company has a style number, which, with the description of the ovens, should be stated in ordering.

The weights given in this catalog are approximate and are given to enable the calculation of freight or express charges.

All ovens listed are subject to the revised price list accompanying this catalog and are STRICTLY NET and apply to all purchasers alike. We have no class favorites.

Our terms are thirty days net, with approved credit, two per cent for cash if bills are paid within ten days from date of invoice.

When no shipping instructions are given we reserve the right to ship by the cheapest method.

In packing we double check all shipments and obtain proper receipts from the transportation companies. Our responsibilities cease when we have delivered a shipment to the carriers.

We make no charge for boxing or packing and no allowances for freight, express or parcel post charges.

When ordering equipment listed in this catalog always give voltage, current, phase, etc. Despatch Ovens operate equally well on either A. C. or D. C. current. Always state nature of work to be baked. For information on enameling ovens see page twenty-six.

We exercise the utmost care in manufacturing and packing. In case of faulty goods reaching our customers we shall feel under obligations if our attention is called thereto.

The Despatch Manufacturing Company will not be responsible or liable for any loss, damage, detention or delay caused by fire, strikes, civil or military authority or by any other cause which is unavoidable or beyond its reasonable control or in any event for consequential damages.

10 91-B 3202 TCF

DESPATCH ELECTRIC OVENS

for Store, Commercial, Hotel, Hospital,
Flour Mill and Cafeteria Purposes.

SECTIONAL and PORTABLE



ONE SECTION DESPATCH ELECTRIC OVEN NO. 140, READY TO RECEIVE AN ADDITIONAL SECTION WHEN REQUIRED

Size inside is 57 inches wide, 60 inches long, and 9 inches high.

Floor space required, approximately 5 feet 6 inches square. Capacity, 60 one pound loaves. Maximum current consumption, 8 kilowatts. Shipping weight, approximately 1500 pounds.

DESPATCH ELECTRIC OVENS No. 140 are a sectional and portable bakery oven. Each section is a separate oven operated independently of the others. You can begin with one section and as your business grows, add the second, third or fourth section as capacity and demand requires. These ovens are made in both display and commercial finish. The display finish is highly polished nicked trimmings with polished and enameled steel. Commercial finish is galvanized and painted.

DESPATCH ELECTRIC OVENS have heaters in top and bottom, each controlled by three heats, HIGH, MEDIUM and LOW, and give perfect control at the will of the operator. All heating units are in service on all heats, which insures uniform heat at all times. This feature is not found in other ovens.

DESPATCH ELECTRIC OVENS

*for Store, Commercial, Hotel, Hospital,
Flour Mill and Cafeteria Purposes.*



TWO SECTION DESPATCH ELECTRIC OVEN NO. 140, READY TO RECEIVE ANOTHER SECTION WHEN REQUIRED

The inside size of each section is 57 inches wide, 60 inches long and 9 inches high. Capacity is 120 one pound loaves. Shipping weight approximately 2600 pounds. Current consumption 16 K. W.

Each oven is equipped with its individual electric light, automatically turned on when the door is opened and off when the door is closed. No forgetting to turn lights off.

No revolving shelves, noisy gears, motor trouble, half baked bread, and no gas fumes in a DESPATCH ELECTRIC OVEN.

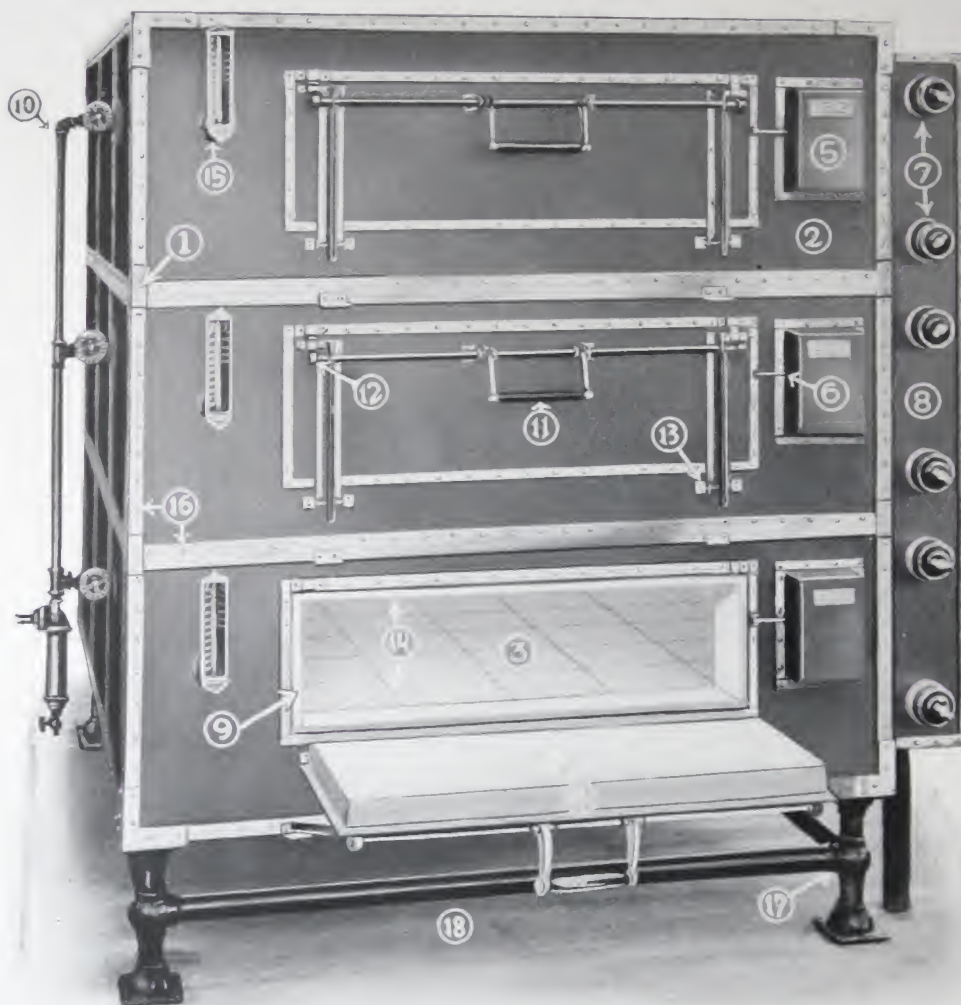
DESPATCH ELECTRIC OVENS hold the heat—so well insulated and constructed that at baking temperature the heat does not penetrate enough to make the outer surface uncomfortably warm for the hand. After the day's baking, beans and apples may be baked without additional heat.

This oven is an attractive display in itself, adding to the appearance of any shop. Its cleanliness invites the compliments of your customers.

DESPATCH ELECTRIC OVENS

for Store, Commercial, Hotel, Hospital,
Flour Mill and Cafeteria Purposes.

SECTIONAL and PORTABLE



NO. 140—THREE SECTION

**Note carefully the features listed on following
page and designated on the above Illustration
These are important to the High Quality which Your
Customers Desire**

The oven is fire proof and is approved by insurance underwriters.

This oven is very easily installed as it comes to you crated in separate sections which may be taken through any ordinary door, therefore eliminating cost of removing windows, partitions, door frames, etc., as must be done with other ovens of same capacity.

Each section has a current consumption on full of 8 K. W. A two section oven requires 16 K. W. and a three section, 24 K. W.

The average consumption of current for each section is about one thousand K. W. per month. This, of course, varies with the amount of business done.

The maximum capacity for bread in one section for a nine-hour day is 720 one-pound loaves. This is an average maximum output. For pastries, etc., the output would be about the same in comparison.

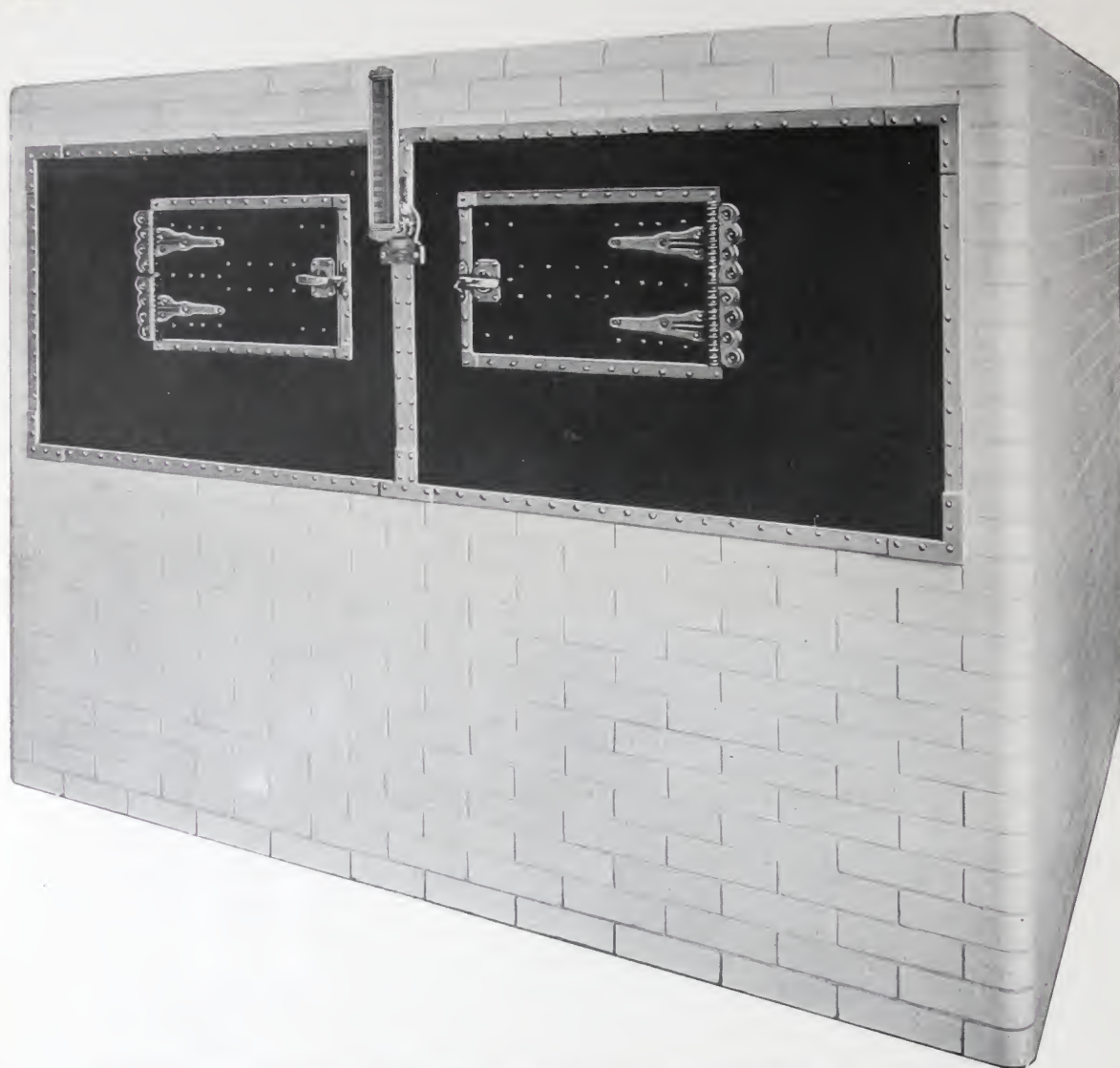
WHEN BAKED IN A

Despatch Electric Portable Sectional Oven

The Oven that Grows with Your Business

Eighteen Exclusive and Practical Advantages are Reasons Enough Why Despatch Ovens are Necessary to the Maximum Results and Profits of the Modern Bake Shop.

1. **Despatch Electric Ovens** are built in sections like a filing cabinet or book case. Each section is a separate and distinct oven. Sections may be added very easily.
2. **Constructed of blue polished or enamelled steel**, easily kept clean and retains its polish.
3. **Each deck is tile lined**, which is necessary for uniform baking, and assures a solid heat.
4. **The oven door** acts as a shelf when open and is very easily opened and closed.
5. **Each section** is independently electric lighted and very convenient for changing bulb.
6. **Each section** has a separate automatic control of the interior lighting system. Opening the door turns the light on, closing the door turns light off.
7. **Two heavy three heat snap switches** control the heaters in each section independently, one for the lower and one for the upper heater, thereby enabling the operator to get any combination of heats required.
8. **All safety devices**, fuses and connections are made in this cabinet and are all plainly marked.
9. **The door frames** are made of asbestos, which stops the heat from radiating through and eliminates the possibility of burning your hands when reaching into oven.
10. **Each section** is individually equipped with a steam connection with the proper condenser.
11. **The door handles** are covered with rubber and remain cool, so the baker can operate them with bare hands.
12. **The rotary compression catches** operated by the handle compress the door practically steam tight with very little effort. This is a feature which is appreciated by the Baker.
13. **The hinges and door braces** are machined and built like automobile parts. Will wear a lifetime.
14. **The heating units** required in both top and bottom of each section are of the Despatch Open Wire Type covering the entire area required. These heaters are in four sections for each oven section and any heater unit may be easily removed if necessary by taking out two bolts.
15. **Every section** is equipped with a mercurial high grade oven thermometer which gives the accurate temperature of the oven.
16. **All frame work**, hinges, catches and trimmings are of steel, highly polished nickel plated.
17. **All ovens** are supplied with a heavy iron pipe base which is black enameled and of very rigid construction sufficient to hold many times the weight of the oven.
18. **Despatch Electric Oven No. 140** occupies a floor space of 5 feet 4 inches by 5 feet 6 inches. Taking the floor space into consideration this oven gives a larger out-put than any other oven.



DESPATCH ELECTRIC OVENS. HEAVY DUTY BAKING. BRICK AND TILE CONSTRUCTION.

These ovens are designed for use in bakeries, department stores, and for experimental baking in Mill Laboratories, and Flour Mill Laboratories. They are especially designed and made entirely of tile and brick with the exception of the front trimmings. Despatch Open Wire Electric Heaters are installed under the floor of the baking chamber, which is entirely constructed of heavy tile. Heaters are also placed in top of oven, both top and bottom heaters being controlled by a three heat switch system. Entire oven has an asbestos insulation of from six to thirty-six inches thick which makes the oven practically cold when in operation. These ovens are equipped with automatic lighting attachments so that the lights are on when the door is open and off when closed.

These ovens are built to order only and those requiring this style and construction of ovens would do well to write us for plans, specifications and prices.



DESPATCH ELECTRIC OVENS. HEAVY DUTY BAKING. BRICK AND TILE CONSTRUCTION.

The above cut shows the largest commercial brick built oven ever constructed and is for large bakeries turning out over thirty thousand loaves of bread per day.

Despatch Electric Brick Ovens are built special to order and require the service of an expert for installation.

This battery of ovens is complete in every detail, having automatic lighting systems, steam connections, recording thermometers and convenient three heat control system for the top and bottom heats which are individual.

The above ovens are 16 feet wide and 14 feet deep, inside measurements, and the three ovens have a combined baking floor space of 672 square feet.

We furnish plans and specifications for any inquiries on this style oven construction and where cost of electricity can be obtained for one cent per Kw. Hr., we believe it would be to advantage to bakeries located in the low cost of current territories to write us.

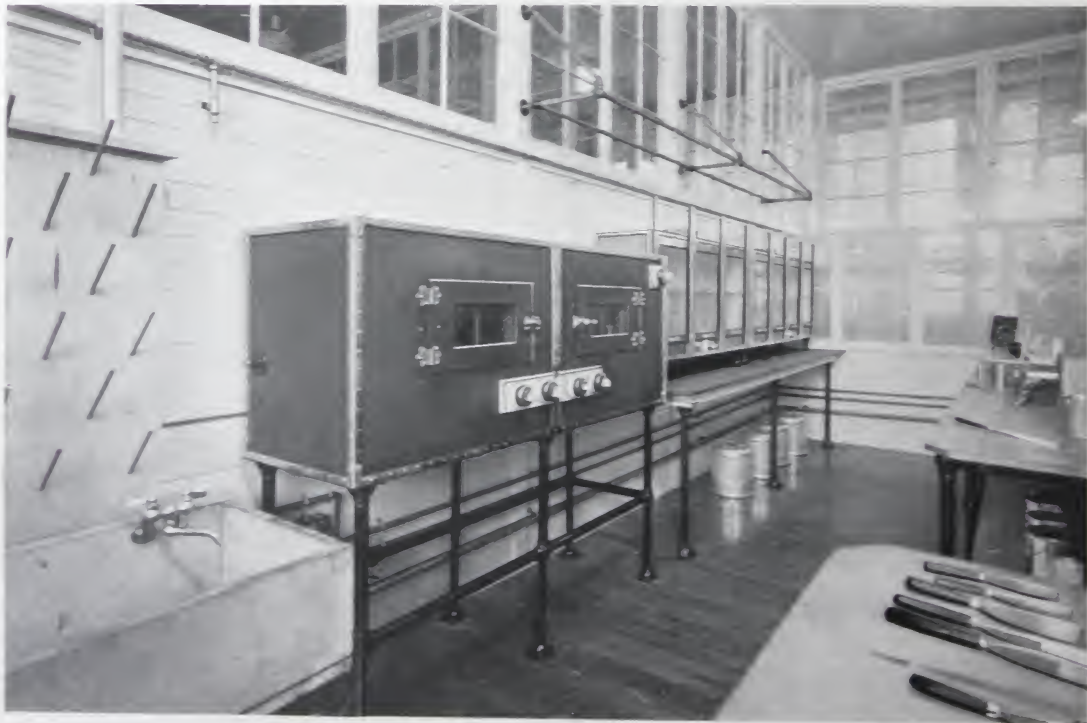
No oven too large or small for our consideration.

DESPATCH

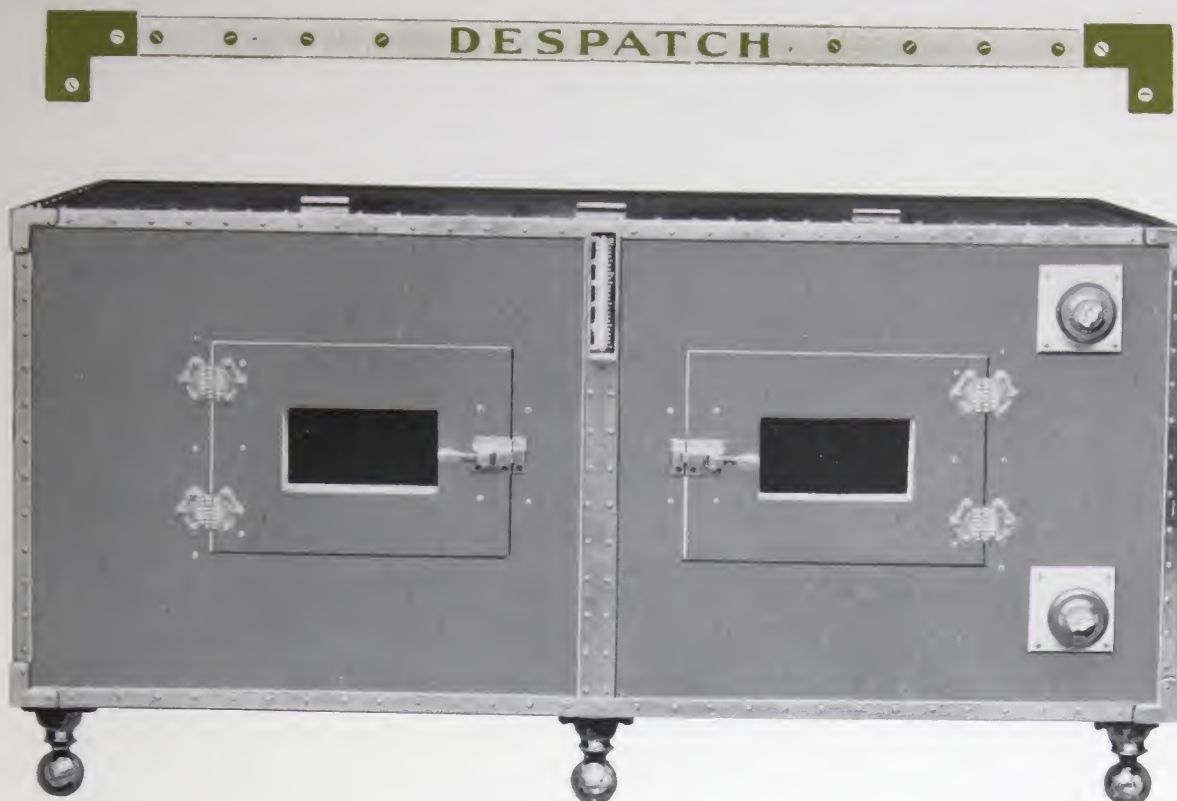
TWO OF THE HUNDREDS OF WELL EQUIPPED LABORATORIES USING DESPATCH
ELECTRIC OVENS AND PROOFING CABINETS



Courtesy Russell-Miller Milling Co., Minneapolis, Minnesota



Courtesy American Institute of Baking, Minneapolis, Minnesota



TEST AND EXPERIMENTAL BAKING DESPATCH ELECTRIC OVENS NOS. 101, 126, 136

The above numbered Ovens are specially designed for testing in Flour Mill and Bakery Laboratories where continuous baking is done. They are absolutely uniform and with the arrangement of top and bottom heaters, each controlled separately and having three heats, the temperature can be controlled for continuous baking.

The inner compartment is made of non-rusting material and is steam tight and proof. Steam may be used if required.

While this style test Oven has recently been added to our well known line it has been proven by many chemists to be the most scientifically constructed Oven for test baking.

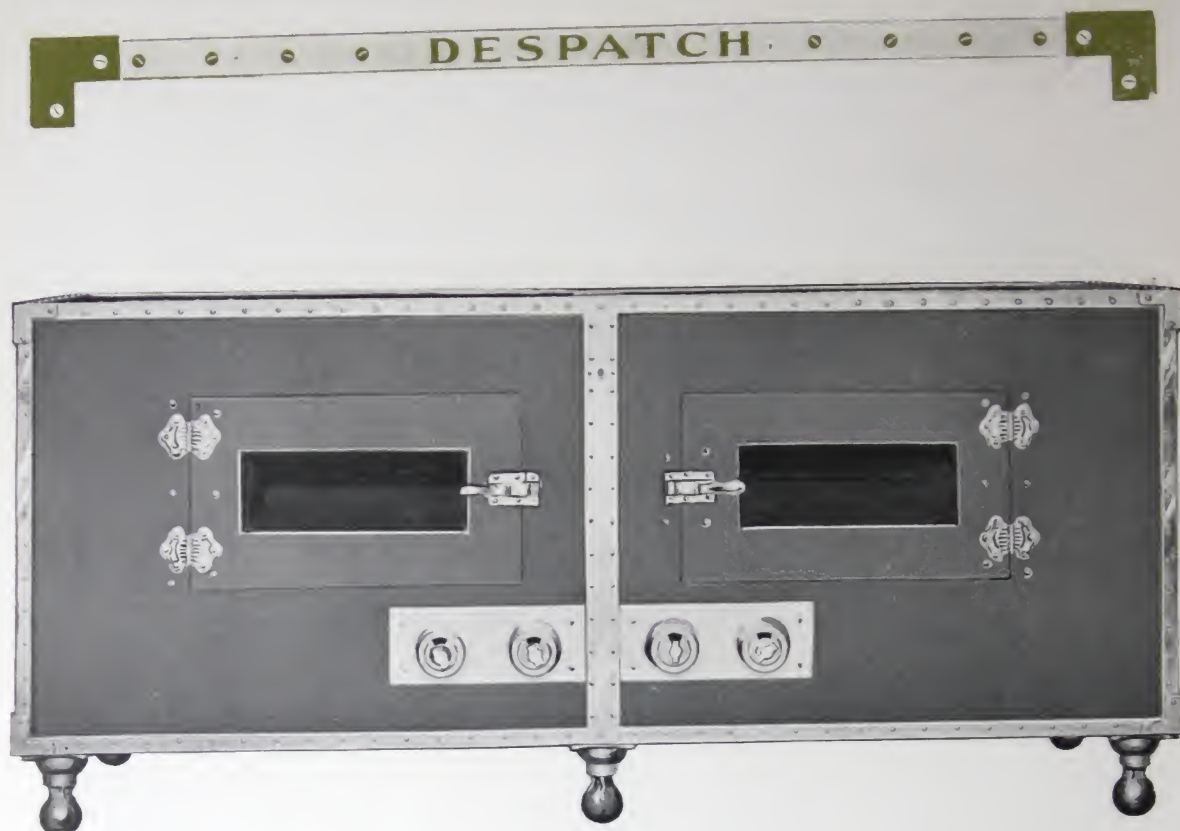
This Oven is constructed of polished steel with angle iron corner construction, nickel plated and walls packed with two inches of solid insulation.

They are equipped with DESPATCH OPEN WIRE ELECTRIC HEATERS of the double wound companion type which insures absolute uniform temperature at all heats. One set of heating units is placed in bottom and one in top, both controlled individually by a three heat switching system which enables the operator to apply any degree or combination of heats he may desire.

These Ovens are made in both tile lined or sheet iron lined compartments, however tile lined is only required where extraordinary heavy duty is demanded.

No.	Outside			Inside			Doors	Max. Watts	Shipping Weight		
	Long	Deep	High	Long	Deep	High			Tile Lined	Sheet Iron	Lined
101	44	22	27	40	18	11	11x14	3200	800		600
126	60	22	27	56	18	11	11x16	4200	1100		750
136	72	22	27	68	18	11	11x20	5000	1600		850

NOTE.—For Tile Lined Ovens—outside measurements add three inches.



TEST BAKING

DESPATCH ELECTRIC OVENS NOS. 100, 125, 135

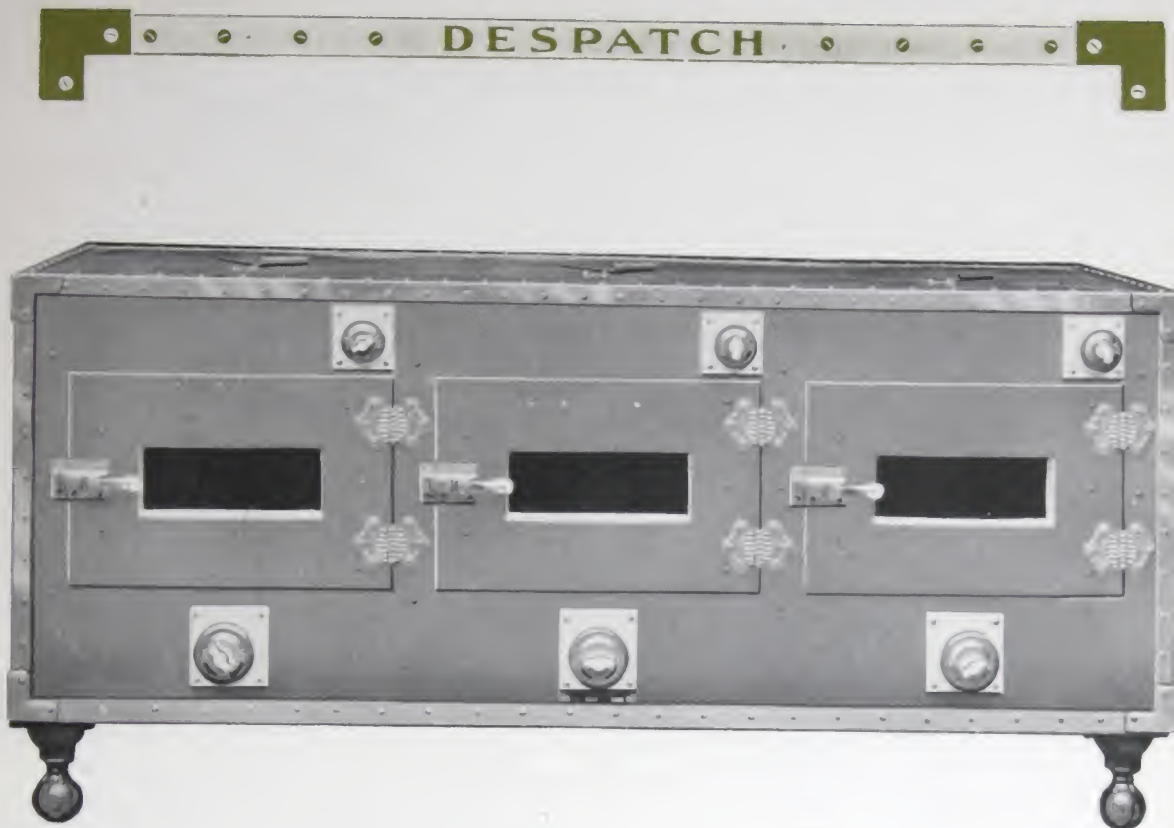
These Ovens are specially designed for test and Flour Mill and Bakery Laboratories where accurate and uniform baking is desired.

The above ovens are not designed for continuous baking but for the Laboratories where occasional tests are made.

These Ovens have two inches of solid heat retaining walls of asbestos throughout, two doors with double glass observation windows, ventilators in top and bottom and are equipped with DESPATCH OPEN WIRE ELECTRIC HEATERS, and have a vitrified tile inner top with hard asbestos floor plate. All corner work, legs and trimmings are highly polished and plated in nickel.

The above numbered Ovens have a working temperature up to 550 degrees Fahrenheit and are practically cool on the outside when in use and there is no danger of fire. Made for all standard voltages.

No.	Out'de Dimensions inches			Baking Space inches			Size Doors inches	Regulating Switches	Max. Watts	Shipping Weight
	L'gth	D'pth	H'ght	L'gth	D'pth	H'ght				
100	44	22	27	40	18	11	11x14	2	2600	450
125	60	22	27	56	18	11	11x16	3	3800	550
135	72	22	27	68	18	11	11x20	4	4700	700



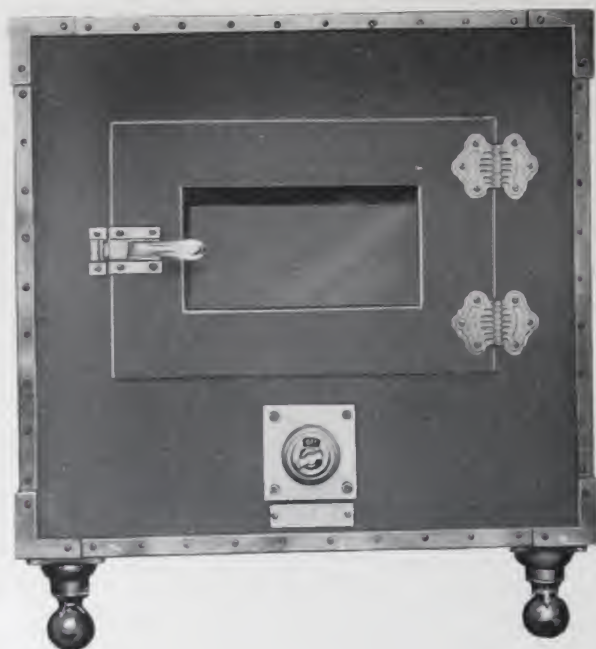
DESPATCH ELECTRIC OVENS NOS. 151, 153 COMPARTMENT TEST BAKING

This oven is intended for the same purpose as our No. 100 series and are used in Flour Mills, Educational Institutions and Schools of Baking Chemistry.

The purpose of Compartment Ovens is to allow two or more students or chemists to bake different tests, also for the regular miller who wishes to bake at the same time under different conditions.

These ovens were originally designed for the William Hood Dunwoody Institute for Scientific Baking and Milling Chemistry and for this purpose can not be excelled. They are made in two sizes, two and three compartment, each compartment having individual top and bottom heaters of the double wound companion type, which gives absolute uniformity and are individually controlled. The inner compartments are made of non-rusting material and steam may be introduced if desired, however steam connections are not included unless specified.

Style	Outside Dimensions			Baking Space Each Compartment			No. of Compartments	Max. Current Consumption
	Width	Height	Depth	Width	Height	Depth		
151	41	28	24	16	10	20	2	2500 Watts
153	60	28	24	16	10	20	3	3500 Watts



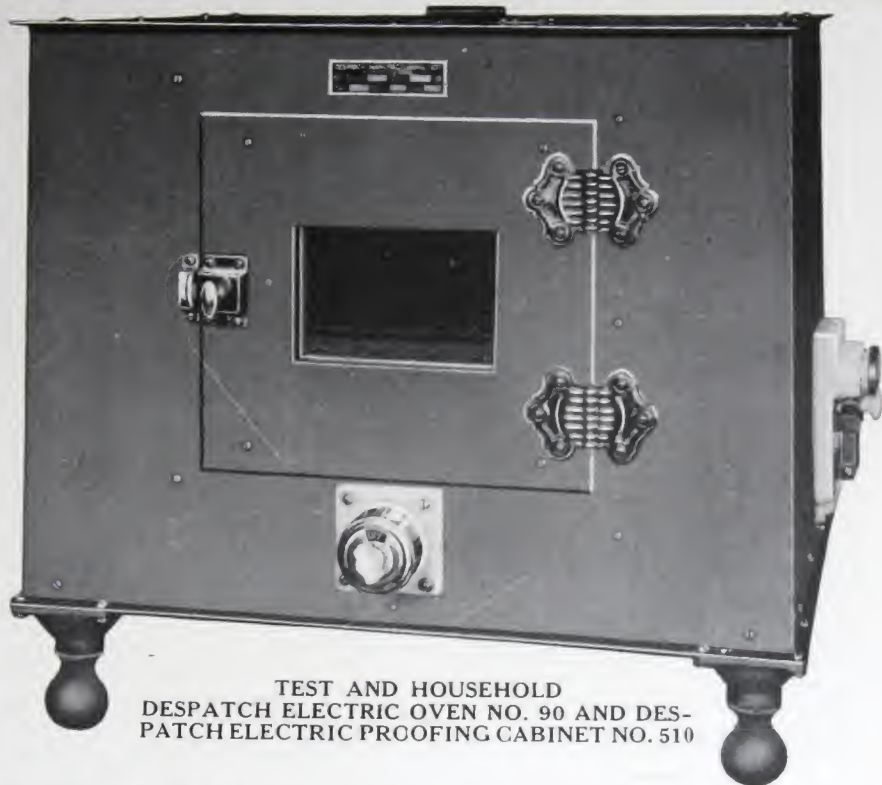
DESPATCH ELECTRIC OVENS HOUSEHOLD AND TEST BAKING, NOS. 400, 402

These ovens are especially designed for the kitchen and for small Flour Mill Laboratories and are the most practical and substantial small Electric Ovens made. As there is no heat radiation, dust, fumes or smoke, they should appeal particularly to those desiring well equipped kitchens.

They are made of blue polished steel with angle iron corner construction with heavy bronze corners and fittings plated in nickel.

These ovens are equipped with bottom and top heaters each individually controlled by a three heat switch by which the operator may obtain any combination of temperatures required. If desired these ovens can be constructed for wall mounting.

No.	Outside Dimensions			Baking Space			Size Doors	Shelves	Maximum Current Consumption
	Width	Height	Depth	Width	Height	Depth			
400	18	20	22	14	9	18	5x12	1 Removable	1400
402	24	19	22	20	10	18	10x20	2 Removable	1800



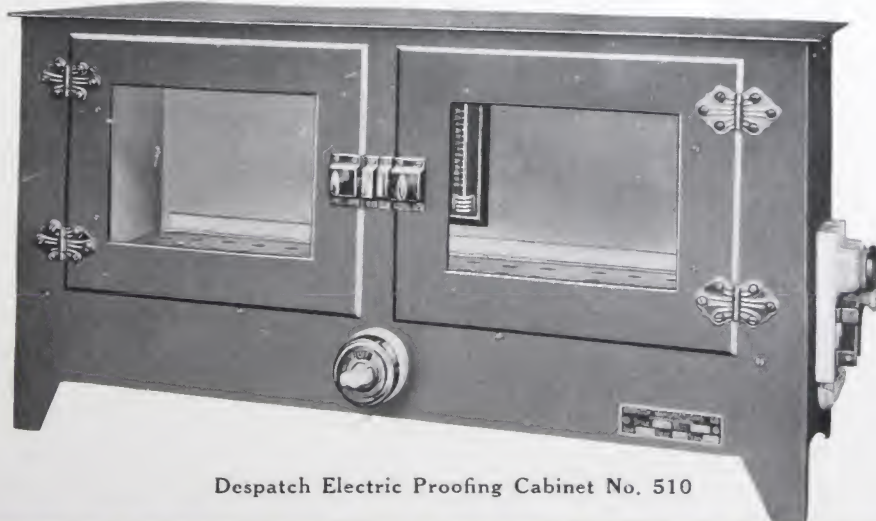
TEST AND HOUSEHOLD
DESPATCH ELECTRIC OVEN NO. 90 AND DES-
PATCH ELECTRIC PROOFING CABINET NO. 510

For successful business, test baking has proven as necessary to the small capacity miller as to the large. The demand for an oven and proofing cabinet to meet these requirements has led us to design and to now offer to the trade the oven and cabinet shown in the cuts.

These ovens and cabinets are intended to be sold as a set and are constructed with the same careful regard for workmanship and material that has made successful our larger cabinets and ovens now in use by the largest milling concerns in the United States and Canada. Being designed to handle not more than four loaves at a time, we have been able to make these appliances somewhat lighter in construction but careful tests have proven them economical of operation and satisfactory in results.

Both appliances are constructed of polished steel, have necessary heat insulation, glass observation doors, and are equipped with Despatch Open Wire Heaters, thermometers and ventilators. The ovens have double walls packed with insulating wool, top and bottom heaters arranged for three heats and inside dimensions are 12 inches deep, 20 inches long and 11 inches high. The cabinets are inner lined with asbestos board, have bottom heaters only, for one heat, and inside dimensions are 11 inches deep, 29 inches long and 10 inches high. Shipping weight oven and cabinet, 150 pounds.

Maximum current consumption oven 1,000 watts, cabinet 100 watts.



Despatch Electric Proofing Cabinet No. 510



DESPATCH ELECTRIC OVEN DEMONSTRATING NO. 300

This oven is designed especially for baking biscuits, cakes and small loaves of bread for demonstrating flour, baking powder, yeast. etc. It is made of highly polished steel with angle iron corner construction and heavy bronze corners and fittings plated in nickel. It has solid two inch heat-retaining walls of asbestos and is equipped with two sets of Despatch Open Wire Electric Heaters, one in bottom and one in top. Each one of these heaters is controlled by one three-heat snap switch, giving three heats at top and three at bottom.

This oven has a baking space 12x18 inches, one double plate glass observation window 5x16 inches on each side and door at end 5x12 inches with dial thermometer. Outside dimensions 22 inches long, 16 inches wide, 22 inches high. Top section of oven is fitted for illuminated signs and is detachable, also acts as a warming closet. The whole design is attractive and we offer this as the simplest, most practical and economical demonstrating oven on the market. Outside of oven shows very slight temperature and no combustion vitiates the air of room in which used. Current consumption is about 1,800 watts. Temperature 400 to 600 degrees Fahrenheit. Weight 200 pounds. Made for all voltages.



DESPATCH ELECTRIC OVEN, NOS. 301, 303, 305, 307 HEAVY DUTY DEMONSTRATING

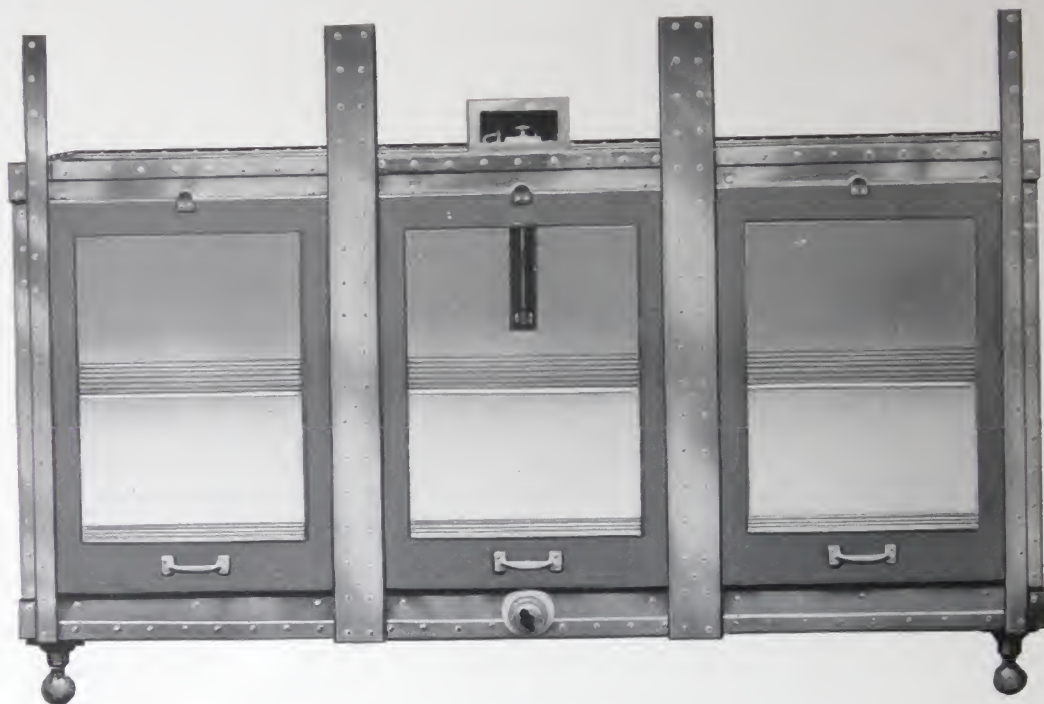
Despatch Heavy Duty Demonstrating compartment ovens have been designed especially for the baking of biscuits, cakes and small loaves of bread for demonstrating flour, baking powder, yeast, etc. They are used in large department stores, pure food shows, fairs and for other public demonstration where the demand is unusually large.

These ovens are of the same general construction as other ovens shown in this catalog and are made in four sizes, one, two, three and four compartments. Each compartment having top and bottom heaters, each controlled individually by a three heat switch. They are unusually fast in heating.

The doors of these ovens are of the same type used on our large commercial ovens and act as a shelf when open. Each compartment has an angle type thermometer also a special protection cabinet with the proper fuses.

These ovens are furnished in white enamel strongly reinforced with angle iron to withstand shipping from point to point for demonstration. They are mounted on heavy casters which makes handling very convenient.

No.	Outside Dimensions			Each Compartment Inside Dimensions			Current Consumption	Number of Compartments	Shipping Weight Pounds
	Width	Height	Depth	Width	Height	Depth			
301	32	14	28	28	5	24	1000 Watts	One	150
303	32	24	28	28	5	24	2000 Watts	Two	275
305	32	34	28	28	5	24	3000 Watts	Three	375
307	32	44	28	28	5	24	4000 Watts	Four	550



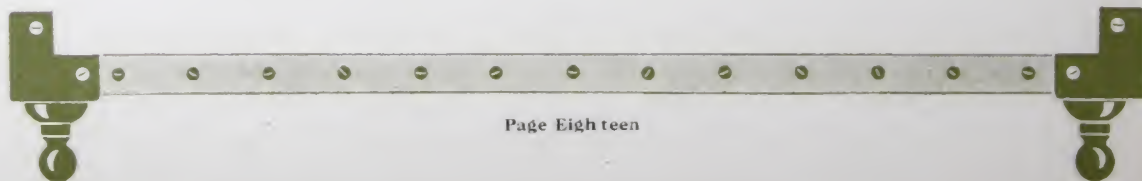
DESPATCH ELECTRIC PROOFING AND FERMENTATION CABINET
NOS. 521, 523, 525

These metal cabinets are designed and made especially for wheat and flour testing laboratories. They are made of blue polished steel with all corner work, slides and trimmings nickel plated. The interior contains a heavy lining of asbestos board and the cabinet is equipped with Despatch Open Wire Electric Heaters and are made for both hand and thermostatic control. Special metal cabinets made to order.

DIMENSIONS:

No.	Height	Length	Depth	Doors	Watts
521	28	48	14	2	200
523	28	60	14	3	300
525	28	72	14	4	500

Note.—These Cabinets should always be ordered for 110 volts, although are made for 220 volts if desired.





PROOFING CABINET

Despatch Electric Proofing Cabinets

(DOUGH RAISING)

NOS. 520, 524, 526

These cabinets are designed and made special for wheat and flour testing Laboratories and for incubation. They are made of kiln dried lumber, have glass doors, removable slat shelves, asbestos lined heater chamber and are equipped with Despatch Open Wire Electric Heaters. The temperature is controlled by a thermostatic regulator by which the temperature can be held within one degree, plus or minus. While these cabinets are made for all standard voltages, we recommend their use on 110 volts.

These cabinets are also made without thermostat with a three heat switch system furnished in white enamel complete with thermometers.

Finished in white enamel and complete with thermometers. Special Proofing Cabinets to Order:

- No. 520—28-in. high, 48-in. long, 14-in. deep, with 2 doors. Complete.
- No. 524—28-in. high, 60-in. long, 14-in. deep, with 3 doors. Complete.
- No. 526—28-in. high, 72-in. long, 14-in. deep, with 4 doors. Complete.
- No. 527—28-in. high, 96-in. long, 14-in. deep, with 5 doors. Complete.



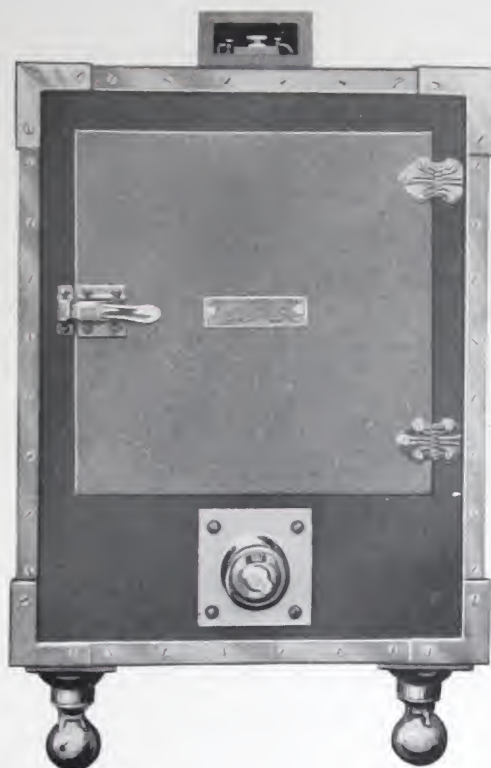
NO. 529

**DESPATCH ELECTRIC PROOFING CABINET
SPECIAL**

To those desiring a special proofing cabinet of their own design, the above cut shows a well designed cabinet which we can duplicate if desired. These cabinets are furnished in hard wood in either white enamel or natural wood finishes. The above cabinet is 65 inches long, 16 inches deep and 30 inches high. The inside measurements are 63 inches long, 14 inches deep and 26 inches high.

The above cabinet is equipped with thermostatic control and should be ordered for 110 volts. The current consumption is 500 watts.

Special cabinets of this kind made to order.

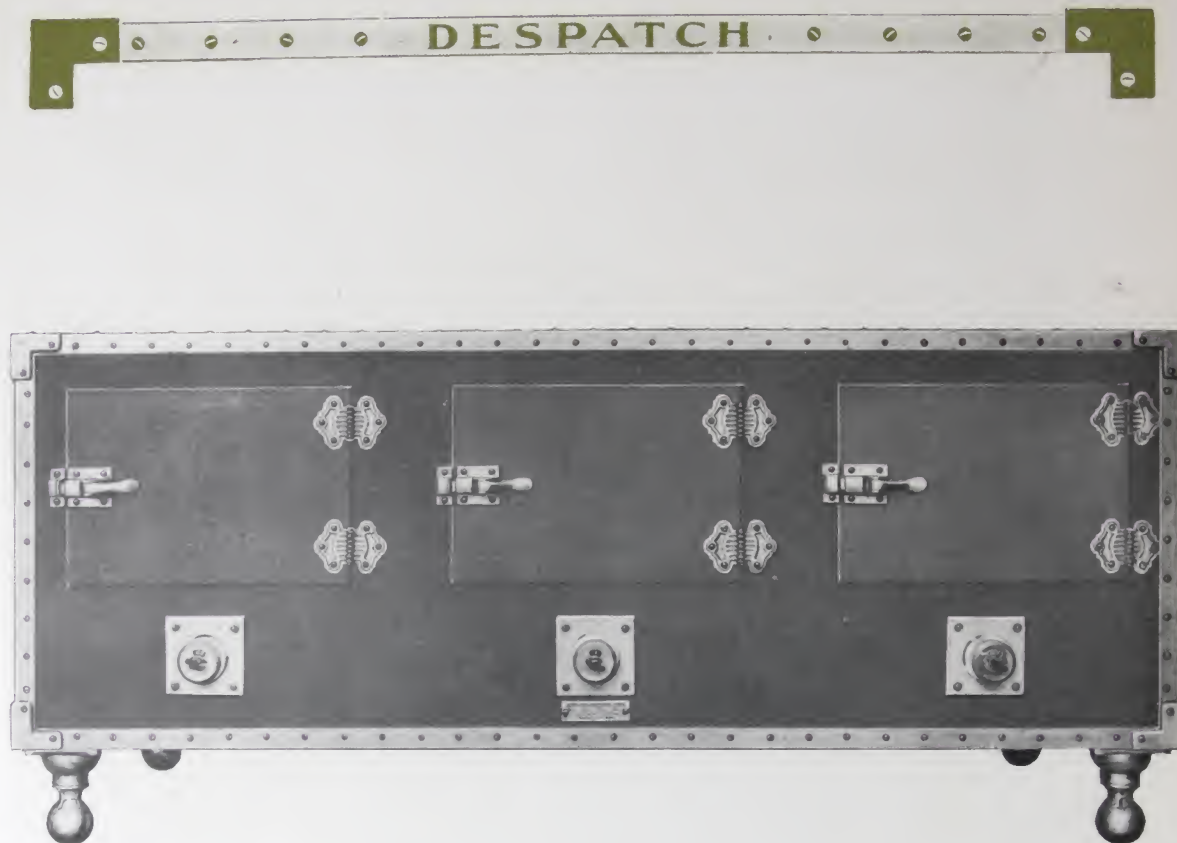


DESPATCH ELECTRIC OVENS
DRYING
NOS. 200, 202

These ovens are especially designed for moisture determination and are practically uniform in temperature having a high grade specially constructed thermostat which controls the temperature within one degree. Ovens have top and bottom ventilators which by creating a current of hot air continually passing through the ovens, expedite the drying process. This style oven is made of polished steel with angle iron corner construction. All corner work and fittings of highly polished nickel plated and are equipped with Despatch Open Wire Electric Heaters and a tested thermometer.

These ovens can be lined with special acid proof material when desired where the demand is for drying substances which contain acid.

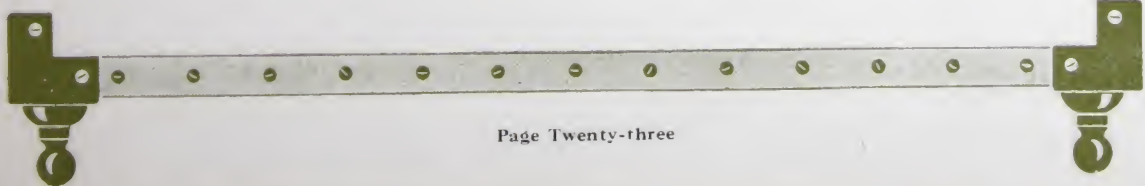
No.	Outside Dimensions, Inches			Inside Drying Dimensions, Inches			Size Doors Inches	Shelves	Continuous Current Consumption
	Width	Height	Depth	Width	Height	Depth			
200	16	20	20	13	12	18	12x13	4	500 Watts
202	14	14	18	11	6	16	6x11	2	400 Watts

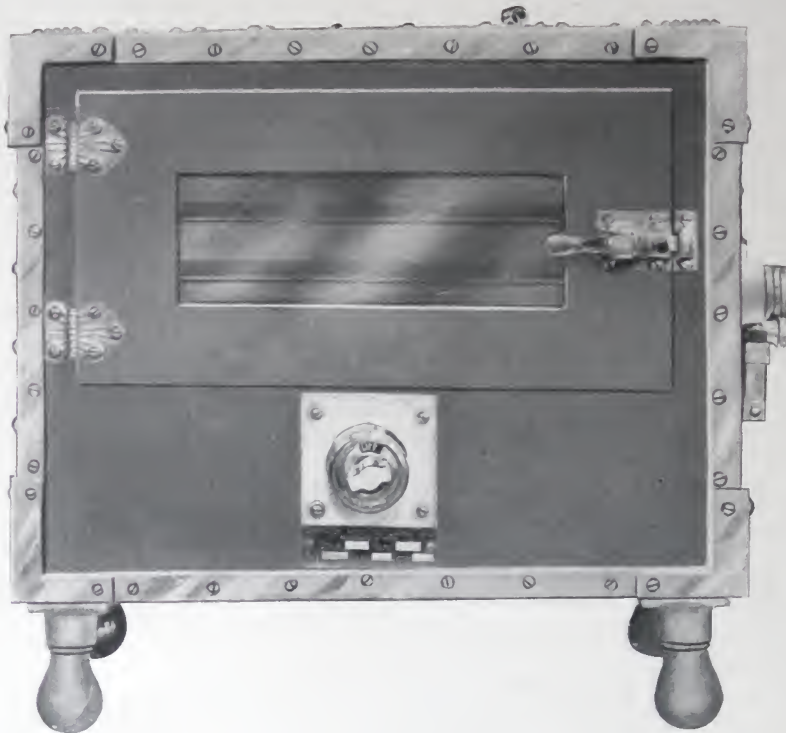


DRYING
DESPATCH ELECTRIC OVEN
NO. 255

This oven is intended for the same purposes as Nos. 200 and 202, where more work must be accomplished in a given time. It is really three small separate drying ovens constructed in one. Tests have demonstrated that large drying ovens do not give satisfactory results, hence this combination. Each of the three ovens can be used separately, if desired, being absolutely non-interfering. These ovens have been found very satisfactory for use in pulp mills for testing sulphite, as to moisture. Construction is similar to our other drying ovens.

No.	Outside Dimensions Inches			Drying Space each Compartment Inches			Size of Doors	Number of Compartments	Maximum Current Con- sumption each Compartment
	Width	Height	Depth	Width	Height	Depth			
525	60	21	24	14	9	20	14x9	3	300 Watts





DRYING
DESPATCH ELECTRIC OVENS NO. 210
GLUTEN AND SLICK TESTING

The construction of this oven is similar to that of other drying ovens. It has, however, a three-heat switch which gives a quick high heat to start with and then enables the operator to continue his tests with low or medium heat. There is an observation window in door so that tests can be watched without opening oven. This oven will handle an unusually large number of "slick" and gluten tests, considering its size. Being small and compact this oven can be easily moved and can be operated anywhere. Connection can be made with ordinary lamp socket.

No.	Outside Dimensions, Inches			Drying Space, Inches			Number of Heats	Current Consumption, Watts
	Width	Height	Depth	Width	Height	Depth		
210	18	14	10	16	7	8	3	300



DESPATCH ELECTRIC AIR HEATER
TYPE B. SIZE 21x20x6 IN.

These heaters are designed for drying rooms, dry kilns and temporary ovens; also are suitable for dwellings, offices, laboratories, garages, mills and elevators, or any place where electric heat is desired. They are not radiators. They heat by circulation of air taking it in cold at the bottom and giving it out heated through the top. They also assist in ventilating.

Despatch Electric Air Heaters are substantially constructed of sheet steel with angle iron corner construction. They are easily portable and may be used anywhere where electric connection can be made.

To those desiring to heat large spaces with these heaters, would do well to write us. Our engineering department can assist you in getting the right number of heaters and temperature required.

No.	Max. Watts	Volts	Heats
621	1200	95-125	1
622	1200	95-125	3
623	1200	200-250	3
624	1600	95-125	1
625	1600	200-250	3
626	2000	95-125	3
627	2000	200-250	3
628	3000	95-125	3
629	3000	200-250	3
630	4000	95-125	1
631	4000	200-250	1

Larger or Special Heaters made to order.

DESPATCH ELECTRIC OVENS

FOR BAKING JAPAN, OIL ENAMEL, COIL COMPOUND, INSULATING MATERIAL, FOUNDRY CORES, AND FOR DRYING PAINTS, VARNISH, LEATHER, LUMBER, INK, FIBER, AND FOR DRAWING TEMPER UP TO TEMPERATURES OF 600 DEGREES FAHRENHEIT.

The following ovens herein described are designed for their particular use in which electric heat in ovens gives perfect heat distribution and permits greater flexibility in temperature control than can be obtained with any other fuel.

To those desiring to build their own ovens of the larger sizes we recommend brick construction with four inches of insulating material between the walls. The Despatch Open Wire Electric Heaters are furnished in all of our equipment and we also furnish these heaters for those desiring to build their own ovens. Our engineering department will assist those requiring services along that line.

Those requiring quotations should give as much of the following information as possible:

1. For what purpose is the oven to be used.
2. The size and weight of parts to be baked.
3. Maximum temperature required.
4. Time work will be in oven per bake.
5. Is work to be handled by hand truck, conveyor or racks?
6. Give material of floor where oven is to be used.
7. Specify automatic or hand control, also direct or recording thermometer.
8. Give cost of current per K. W. and voltage A. C. or D. C. current, also whether single, two or three-phase, are available.
9. State whether oven is desired F. O. B. our factory or installed complete your plant.
10. Give approximate weight of work to be baked at one time.
11. State whether doors will be required at one end or both.
12. Date of delivery desired.

The following Despatch Electric Ovens have been designed for their own particular purpose and have been in use for many years being improved from time to time. We do not hesitate to recommend these ovens for the purpose stated herein.

We have recently developed a continuous conveyor type electrically heated oven for japanning and enameling small parts such as auto tags, number plates, typewriter parts and the like. If your requirements demand an oven not shown in this catalog write us. If it is an electric oven we can supply you.



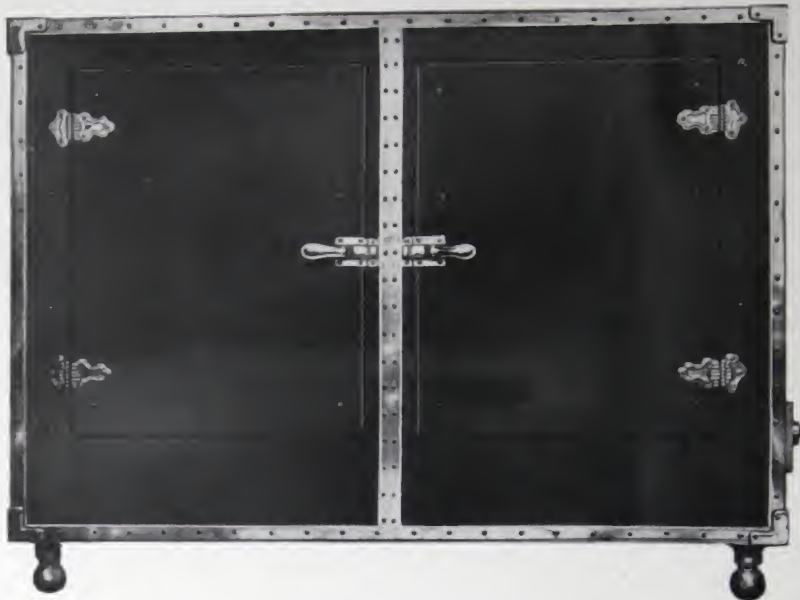
**DESPATCH ELECTRICALLY HEATED ENAMELING OVEN, SECTIONAL
NOS. 294, 296, 298**

Originally designed for the use of the government in the baking of enamel on airplane and automobile parts. The above type oven is now being used extensively throughout the industries requiring apparatus of such a nature for various enamel and japan baking operations. The advantages of using electric heat in any enameling operation are very evident as the complete lack of any fumes or soot assures a clear surface without any objectionable smoky film.

These ovens are built in sections and are shipped in that manner complete with switchboard and heaters all attached to the walls and can be erected by the purchaser wherever desired. The walls are packed with two inches of high grade insulation and the entire structure is of a very rigid and substantial construction.

DESPATCH OPEN WIRE ELECTRIC HEATING UNITS are used exclusively in our ovens. The wires themselves do not reach a red heat and therefore are powerless to ignite even a perfect mixture of the air and gases. It is evident that the chances of explosion in a Despatch Electric Oven are practically nil compared with gas or any other form of open flame heating. Inquiries for this style oven should contain full information as given on foregoing page.

No.	Inside Dimensions			Current Consumption	Shipping Weight
	Height	Width	Depth		
294	4 feet	4 feet	4 feet	10 to 20 K.W.	1200 lbs.
296	6 feet	6 feet	6 feet	20 to 40 K.W.	1800 lbs.
298	6 feet	6 feet	10 feet	30 to 60 K.W.	2600 lbs.



**DESPATCH ELECTRIC OVEN NOS. 260-275-285-295
ENAMELING, TEMPER DRAWING, AND DRYING**

These ovens are designed for baking enamel, japan, and lacquer and are also suitable for drying purposes, drawing temper on small parts, annealing, roasting, vulcanizing and armature baking. They are made for temperatures up to 700 degrees Fahr.

These ovens are built of galvanized iron, with angle iron corner construction and are assembled with screws and not riveted. They are equipped with Despatch Open Wire Heaters having three heat switching systems by which the oven temperatures can be controlled and are also equipped with a thermostatic control when desired.

The above numbered ovens have two to four inch solid heat retaining walls of heat insulation, two large doors and shelving arranged to suit the work. When ordering state use for which desired.

No.	Outside Dimensions, Inches			Baking Space, Inches			Size Doors, Inches	Maximum Current Consumption
	Length	Depth	Height	Length	Depth	Height		
260	56	22	26	52	22	14	14x22	2400 Watts
275	64	22	36	50	18	25	20x25	3000 Watts
285	60	22	44	54	18	30	22x30	3500 Watts
295	72	22	44	66	18	30	24x30	4000 Watts



DESPATCH ELECTRIC OVEN NO. 276.

The above type of oven has been especially developed to meet the requirements of manufacturers of small tools or parts which have to be temper drawn. They are also arranged so that japan and enamel may be baked and are also suitable for core baking. This oven has met with unqualified success.

This oven is equipped with Despatch Open Wire Electric Heating Units for temperatures up to 700 degrees Fahr. A system of ventilation provides uniformity of temperature and allows the escape of any gases generated during the operation. Each oven has two doors opening the full width of baking space and is generally equipped with six removable shelves of heavy wire screening, however arrangement of shelving can be made to suit the work.

In ordering, specify voltage, use for which intended, arrangement and number of shelves, also if extra set of shelves is required.

No.	Outside Dimensions, Inches				Inside Dimensions, Inches			Weight Crated, Lbs.
	Length	Height	Depth		Length	Height	Depth	
276	46	40	38		36	25	26	700

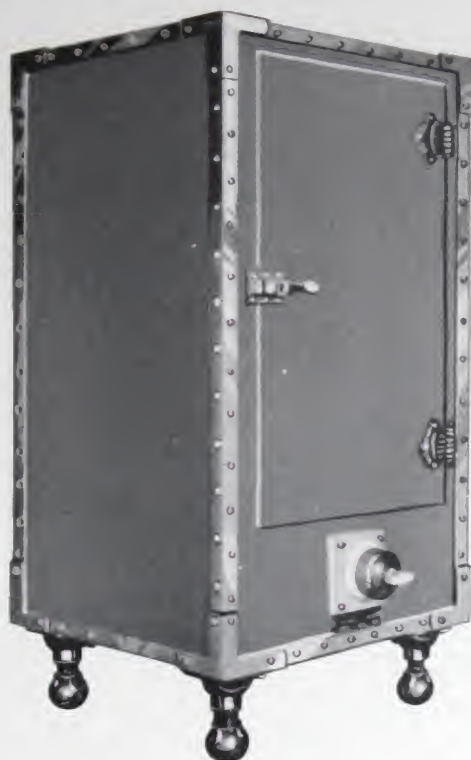


DESPATCH ELECTRIC OVEN NO. 259

This oven is similar in construction, equipment and operation to our No. 276 on the foregoing page but smaller in size and has but one door which opens full width of baking space. It will do the same work as the larger oven but will be found particularly adapted to the needs of the smaller factories or where the articles to be handled are very small, such as screws, patent fasteners, eyelets, etc.

If very small articles are to be handled smaller screening can be used for shelving which may be arranged to suit the work.

No.	Outside Dimensions, Inches			Inside Dimensions, Inches			Weight Crated, lbs.
	Length	Height	Depth	Length	Height	Depth	
259	32	40	26	24	24	18	400



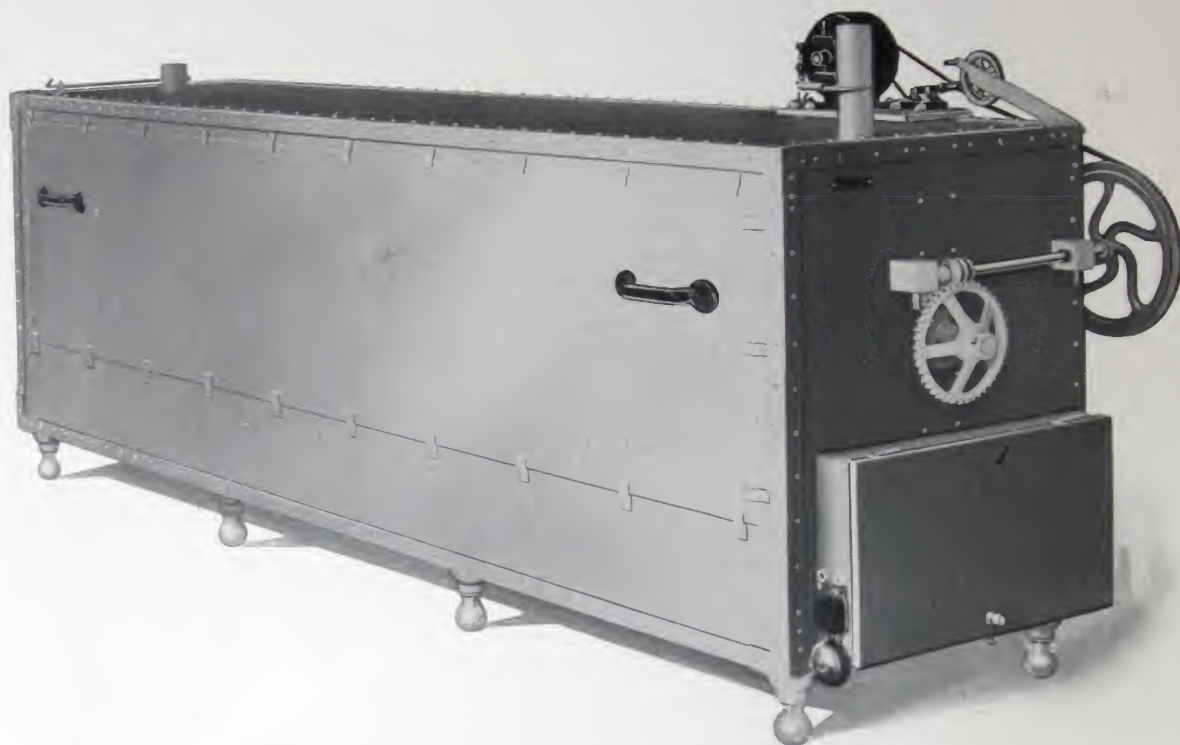
**DESPATCH ELECTRIC OVEN NOS. 254, 256, 257
FOR COIL AND ARMATURE BAKING**

The above type of ovens has been especially developed to meet the requirements of service stations and manufacturers of starting and lighting equipments for automobiles. The oven is built of galvanized iron with angle iron on edges giving a very strong and rigid construction. Ovens are furnished in dull black enamel.

Each oven is equipped with Despatch Open Wire Electric Heating Units assembled for temperatures up to 500 degrees Fahr. The system of ventilation provides uniformity of temperature and allows the escape of any gases and moisture during the baking and drying process. There is no combustion hence there is no danger of fire from this oven. The walls are doubled with two inches of heat insulation which keeps the outside of oven always cool and contributes to the economy of current consumption.

These ovens were originally designed for the Northeast Electric Company, and have been found the most successful electric oven for automobile starter and generator work. Special ovens of this type built to order.

No.	Outside Dimensions			Inside Baking Space			Max. Watts	Shipping Weight
	Width	Height	Depth	Width	Height	Depth		
254	18	22	16	12	12	12	500	85 lbs.
256	18	30	16	12	22	12	800	100 lbs.
257	22	34	16	16	24	12	1000	150 lbs.



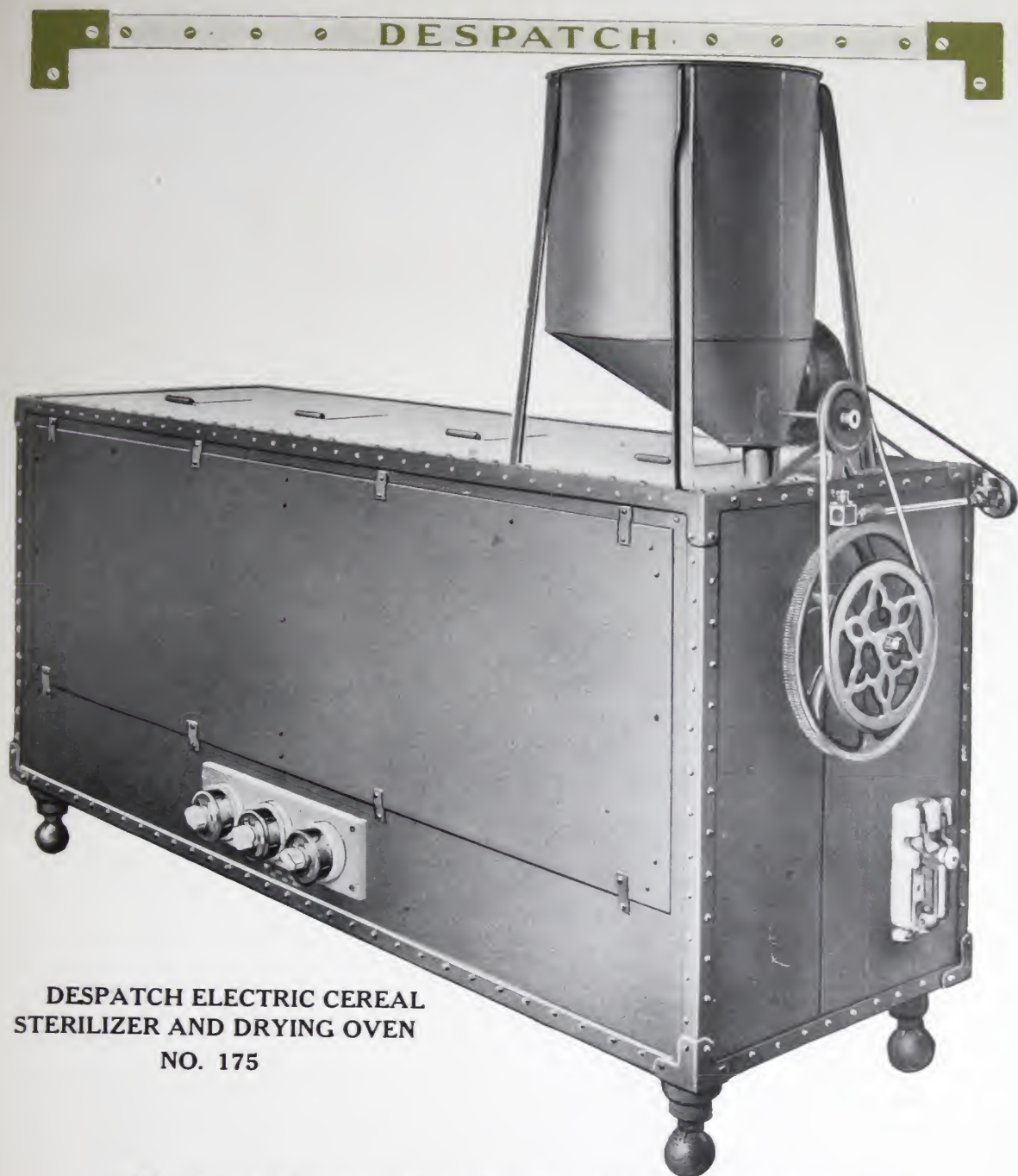
DESPATCH ELECTRIC CEREAL STERILIZER AND DRYER
NO. 176

The Despatch Electric Cereal Sterilizer is one of the important additions to the now rather complete line of electrically heated ovens devised for the betterment of the progressive flour and cereal miller and manufacturer. It has been developed to meet a constant demand on the part of the miller for an equipment which would sterilize and dry his cereals in a better and more satisfactory manner than has heretofore been possible with a steam heated machine.

The installation of a Despatch Electric Sterilizer not only overcomes the disadvantages coincident with the use of the steam appliances, but disposes of the necessity of piping steam, at a great loss, to some distant part of the building, also, for operating a steam boiler in the summer time for sterilizing. Only in the plant driven entirely by electric power, the fallacy of installing a steam boiler merely for the use of sterilizing and drying, can readily be seen.

Most sterilizing, unfortunately, is being done at temperatures ranging from 130 to 150 degrees Fahr. Such treatment has of course, been found inadequate, as experiments show that a range between 150 and 180 Fahr. is necessary to entirely eliminate the germ organism. The unfortunate result of this improper sterilization becomes evident on the grocer's shelves during the warm summer season and can be charged, in the majority of cases, to the almost exclusive use of steam heated sterilizers.

The cylinder in this machine has a slow rotary motion and the cereal is not scraped along with a conveyor which has that grinding operation which is common in most types of sterilizers. The Despatch Electric Cereal Sterilizers are of the continuous flow type, the cereal entering at the top and being continuously discharged at the bottom without breaking up the structure of the cereal and thoroughly heating each and every particle passing through.



**DESPATCH ELECTRIC CEREAL
STERILIZER AND DRYING OVEN
NO. 175**

The Despatch Electric Cereal Sterilizer and Drying Oven is built to meet your particular requirements in the best manner possible, whether you require one of a very small capacity or one in which the demand runs into thousands of pounds per hour. We are prepared and in a position to furnish you with just the appliance you require. In requesting prices or data, it will assist us both if you will forward us a sample of the cereal to be treated, together with such information as voltage, and type of current, capacity in pounds per hour, and temperature at which the cereal is to be heated. Any special information pertaining to electric sterilizers will be furnished upon request.

Style	Length	Height	Depth	Capacity per hr.	K. W.	Shipping Wgt.
175	76	28	22	100 to 400	1 to 4	800 lbs.
176	120	32	30	500 to 1000	6 to 10	2200 lbs.

PARTIAL LIST OF DESPATCH ELECTRIC OVEN USERS

Acme Cement Corporation, Alsen, N. Y.
American Hominy Co., Indianapolis, Ind.
Alva Roller Mills, Alva, Oklahoma
Atchison Mills Corp., The, Atchison, Kansas
Amendt Milling Co., Monroe, Mich.
Agricultural Experiment Station, Bozeman, Montana
American Institute of Baking, Minneapolis, Minn.
Bausch & Lomb Optical Co., Rochester, N. Y.
Braun-Knecht-Heimann Co., San Francisco, Calif.
Bernard Stern & Sons, Inc., Milwaukee, Wis.
Barrett Co., The, New York City, N. Y.
Bay State Milling Co., Winona, Minn.
Bakers Co-operative Service Assn., Chicago, Ill.
Bast-Fogarty Milling Co., Des Moines, Iowa
Bill-Bell & Co., Ogdensburg, N. Y.
Black Bros. Mills, Beatrice, Nebraska
Blair Milling Co., Atchison, Kansas
Bakers Weekly, New York City, N. Y.
Brown & Bigelow, St. Paul, Minn.
Bridgeport Metal Goods Mfg. Co., Bridgeport, Conn.
Bliss Co., E. W., Brooklyn, N. Y.
Bureau of Chemistry, Washington, D. C.
Breakfast Brownies Co., Minneapolis, Minn.
Corby Baking Co., Washington, D. C.
Caldwell Flour Milling Co., Caldwell, Idaho
Campbell System, Inc., The, Kansas City, Mo.
Carnegie Steel Co., Pittsburgh, Pa.
Crete Mills, Crete, Nebraska
Cherokee Mill Co., Kingfisher, Okla.
Crosby Roller Milling Co., Topeka, Kansas
Cape County Milling Co., Jackson, Mo.
Centennial Mill Co., Seattle, Wash.
City of Minneapolis, Minneapolis, Minn.
Dunwoody Institute, Wm. Hood, Minneapolis, Minn.
David Scott Flour Mills, Inc., Detroit, Mich.
Denio Milling Co., J. W., Sheridan, Wyo.
Deegan Supply Co., Chicago, Ill.
Dominion Flour Mills, Ltd., Montreal, Canada
Daigger, A. & Co., Chicago, Ill.
Douglas Co., Cedar Rapids, Iowa
Duluth-Superior Milling Co., Duluth, Minn.
Eimer & Amend, New York City, N. Y.
Eagle Roller Mill Co., New Ulm, Minn.
Electric Maid Bake Shops, St. Paul, Minn.
Everett-Aughenbaugh & Co., Waseca, Minn.
Fruen Cereal Co., Minneapolis, Minn.
Fleischman Co., New York, N. Y.
Fisher Flouring Mills Co., Seattle, Washington
Fayetteville Storage Battery Co., Fayetteville, N. C.
Freihofer-Vienna Baking Co., Philadelphia, Pa.

Guinn Milling Co., Columbus, Ohio
Geilfuss Bakery, Spartenburg, S. C.
Glabau, C. A., New York City, N. Y.
Gambrill, C. A., Mfg. Co., Baltimore, Md.
Gumpert, S., & Co., Brooklyn, N. Y.
Great Northern Flour Mills, St. Cloud, Minn.
Gatlin, E. C., Kansas City, Mo.
Gardner Mills, The, Hastings, Minn.
General Baking Co., New York City, N. Y.
Gallatin Valley Milling Co., Belgrade, Mont.
Guthrie Mill & Elevator Co., Guthrie, Okla.
Harris-Boyer Co., Johnston, Pa.
Hedley-Shaw Milling Co., Medicine Hat, Can.
Hoffmann Mills, The, Enterprise, Kan.
Hecker-Jones-Jewell Milling Co., New York City, N. Y.
Hormel Milling Co., Austin, Minn.
Hoyland Flour Co., Geo. W., Kansas City, Mo.
Holland-O'Neil Milling Co., Mt. Vernon, Mo.
Hammond Milling Co., Seattle, Wash.
Heller & Merz Co., Newark, N. J.
Harvey Hubbell Co., Bridgeport, Conn.
Henry Heil Chemical Co., St. Louis, Mo.
Interprovincial Flour Mills Co., Saskatoon, Sask., Can.
Industrial Appliance Co., Chicago, Ill.
International Laboratories, Seattle, Wash.
Ingersoll Rand Co., Phillipsburg, N. J.
Jennison, J. W., Co., Minneapolis, Minn.
Kistler, W. D., Prop., Laurel, Mont.
Keystone Milling Co., Larned, Kansas
Kansas Milling Co., Wichita, Kansas
Kentucky Experimental Station, Lexington, Kentucky
Kansas City Laboratory Supply Co., Kansas City, Mo.
Lexington Roller Mills Co., Lexington, Kentucky
Lexington Mill & Elevator Co., Lexington, Nebraska
Leidenheimer, G. H., Baking Co., New Orleans, Louisiana
Louisville Milling Co., Louisville, Kentucky
Lindsborg Milling & Elevator Co., Lindsborg, Kansas
Liberty Yeast Corp., The, Baltimore, Md.
Long, W. E., Co., Chicago, Ill.
Livingston Baking Co., Chicago, Ill.
Lake of the Woods Milling Co., Winnipeg, Man., Can.
Listman Mill Co., La Crosse, Wis.
Langenberg Milling Co., Republic, Mo.
Larabee Flour Mills Corporation, Hutchinson, Kansas
Ladish Milling Co., Milwaukee, Wis.
Loose-Wiles Biscuit Co., Boston, Mass.
Minneapolis Steel & Machinery Co., Minneapolis, Minn.
Maple Leaf Milling Co., Port Colbourne, Ont., Can.
Midwest Flour Mills Co., Columbus, Ohio
Maney Milling Co., Omaha, Nebraska
Marshall Milling Co., Marshall, Minn.
Marx, Victor E., & Co., Chicago, Ill.

- Monumental Distillery, Baltimore, Md.
Michigan Agricultural College, Lansing, Mich.
Montana Agricultural Experiment Station, Bozeman, Mont.
Majestic Milling Co., Aurora, Mo.
Myers, John F. & Sons, Milling Co., Springfield, Mo.
Minnesota State Grain Inspection Bureau, Minneapolis, Minn.
Meade Johnson Co., Evansville, Ill.
Motor Petrol Co., New York City, N. Y.
Minnesota & Ontario Power Co., International Falls, Minn.
Northwest Milling Co., Edmonton, Alb., Can.
North East Electric Co., Rochester, N. Y.
N. Y. State College of Agriculture, Ithaca, N. Y.
New Era Milling Co., Arkansas City, Kan.
National Biscuit Co., New York City, N. Y.
North Dakota Agricultural College, Fargo, N. D.
National Milling Co., Toledo, Ohio
New Prague Flour Mills Co., New Prague, Minn.
N. W. Consolidated Milling Co., Minneapolis, Minn.
Nebraska Power Co., Omaha, Nebraska
Nobblerville Milling Co., Nobblerville, Ind.
Operative Miller & Baker Laboratory, Chicago, Ill.
Oklahoma City Mill & Elevator Co., Oklahoma City, Okla.
Oklahoma Mill Co., Kingfisher, Okla.
Ohio Agricultural Station, Wooster, Ohio
Pheiffer Milling Co., Lebanon, Ill.
Pabst Corporation, Milwaukee, Wis.
Pillsbury Flour Mills Co., Minneapolis, Minn.
Pocatello Milling & Elevator Co., Pocatello, Idaho
Page Thomas Milling Co., North Topeka, Kan.
Pan Motor Co., St. Cloud, Minn.
Portland Flouring Mills Co., Portland, Oregon
Packard Motor Car Co., Detroit, Michigan
Pioneer Milling Co., Minneapolis, Minn.
Quaker Oats Co., Chicago, Ill.
Ravalli Cereal & Flour Mill Co., Missoula, Mont.
Rose City Flour Mills Co., Portland, Oregon
Robinson Milling Co., Salina, Kansas
Regan Bros. Co., Minneapolis, Minn.
Riverside Milling Co., Reno, Nevada
Reno Flour Mills Co., The, Hutchinson, Kansas
Rea Patterson Milling Co., The, Coffeyville, Kan.
Russell Miller Milling Co., Minneapolis, Minn.
Red Wing Milling Co., Red Wing, Minn.
Robin Hood Mills, Moose Jaw, Can.
Star & Crescent Milling Co., Chicago, Ill.
Shane Bros. & Wilson Co., Minneapolis, Minn.
Shawnee Milling Co., Topeka, Kansas
Sauer, N., Milling Co., Cherryvale, Kansas
Schmidt's Daylight Bakery, Baltimore, Md.
Sneddon, R., Winnipeg, Can.
Schmidt's Bakery, Harrisburg, Pa.
St. Lawrence Flour Mills Co., Montreal, Can.
St. Paul Milling Co., St. Paul, Minn.
Sunbeam Chemical Co., Chicago, Ill.
Seaboard Milling Co., Boston, Mass.
Schlitz, Joseph, Beverage Co., Milwaukee, Wis.
Seattle Baking Co., Seattle, Wash.
Stock, F. W., & Son, Hillsdale, Mich.
Sheffield King Milling Co., Faribault, Minn.
Shults Bread Co., New York City, N. Y.
Seattle Flour Mills Co., Seattle, Washington
Schrieber Milling & Grain Co., Minneapolis, Minn.
Sleepy Eye Mills, The, Sleepy Eye, Minn.
Smith, A. O., Corp., Milwaukee.
Sperry Flour Co., San Francisco, Cal.
State Grain Inspection Laboratories, Minneapolis, Minn.
Swedish Hospital, Minneapolis, Minn.
Seibel Institute of Technology, Chicago, Ill.
Tri-State Milling Co., Belle Fourche, S. D.
Tanner, W. P., Gross & Co., New York City, N. Y.
Tacoma Grain Co., Tacoma, Wash.
Turnbull & Jones, Ltd., Wellington, New Zealand
Texas Star Flour Mills, Sleepy Eye, Minn.
University of Minnesota, Minneapolis, Minn.
University of Nebraska, Lincoln, Nebraska
University of Pittsburgh, Pittsburgh, Pa.
University of Ohio, Columbus, Ohio
University of Michigan, Lansing, Mich.
U. S. Fastener Co., South Boston, Mass.
U. S. Department of Agriculture, Washington, D. C.
U. S. Navy Yard, New York City, N. Y.
Victor Milling Co., Victor, N. Y.
Vancouver Milling & Grain Co., Vancouver, Canada
Valentine & Co., Brooklyn, N. Y.
Western Canada Flour Mills Co., Winnipeg, Man., Can.
Weston Electrical Instrument Co., Newark, N. J.
Wichita Mills & Elevator Co., Wichita Falls, Texas
Woodward Clark Co., Portland, Oregon
Ward Baking Co., New York City, N. Y.
Wilkens-Anderson Co., Chicago, Ill.
Weber Flour Mills Corp., The, Salina, Kansas
Will Corporation, The, Rochester, N. Y.
Washburn Crosby Co., Minneapolis, Minn.
West Virginia Pulp & Paper Co., Piedmont, W. Va.
Wells-Abbott Nieman Co., Schuyler, Neb.
Wilhoit, A., Wheat & Flour Laboratory, Minneapolis, Minn.
Weatherford Milling Co., Weatherford, Okla.

**SOME OF THE USES FOR WHICH DESPATCH ELECTRIC OVENS
ARE MADE.**

Bread Baking	Cereal Sterilizing
Pastry Baking	Incubation
Test Baking	Glue Drying
Japan Baking	Dry Kilns
Enamel Baking	Temper Drawing
Coil Baking	Paper and Pulp
Experimental Baking	Ink
Mold Baking	Leather
Chemical Baking	Fiber
Demonstrating Baking	Plating
Armature Baking	Statuary
Core Baking	Bronzing
Commercial Baking	Insulation
Cereal Baking	Lacquering
Drying Process	Moistures
Storage Battery Boxes	Steel Bluing
Chemical Processes	Proofing
Vulcanizing	Fermentation
Cement Drying	Paint and Varnish
Bakelizing	Impregnation
Glass Chipping	Vacuum Processes
Coffee Roasting	Cloth
Steam	Sherardizing
	Annealing

And for every purpose where heat may be used.





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